

STARTERS

Lobster bisque, sherry, tarragon, garlic crouton Cr, D, G, Sd (GF avail)

Venison carpaccio, truffle oil, shaved parmesan, rocket, pomegranate seeds GF, D

Wild mushroom tart, caramelised onions, white truffle oil & thyme VG, G, Sd

Heritage beetroot & whipped goat's cheese, walnuts, maple balsamic V, GF, D, N, Sd,

Roasted scallops, shellfish butter, samphire SF, D, Cr

MAIN COURSE

Tender lamb shank braised in red wine & herbs, mashed potatoes, carrots Sd, D

Seared scallop with truffle risotto, truffle oil, crispy tarragon, pecorino GF, SF, D, C, Mo

Filet of beef, red wine & porcini sauce, roasted fingerling potatoes, sautéed broccolini GF, Sd

Stuffed Acorn squash, quinoa, cranberries, kale, pecans, maple-cider glaze, roasted fingerling potatoes VG, GF, N

Pan-seared seabass, lentil Broth sautéed broccolini, lemon caper dressing GF, F

DESSERT

Apple & blackberry crumble, vanilla gelato V, G, D

Spiced chocolate cake, chantilly cream, cocoa V, G, D, E

Vegan pumpkin pie, coconut yoghurt VG, G

Gingerbread cheesecake, whipped coconut cream V, D

Sticky toffee pudding, clotted cream V, D, E, G

ADD ONS

Local cheese plate, minimum 10 guests £12pp

Baron Bigod, Lancashire Bomb, Stilton, fig jam, sourdough crisp D, Sd, G

Charcuterie board, minimum 10 guests £20pp

Served with pickles, crackers, chutneys Sd, G

Truffle upgrade.....£8pp

Vegetarian V Vegan VG Gluten-Free GF Mustard M Molluscs Mo Fish F Nuts N Dairy D Celery C Egg E Gluten G Sulphur Dioxide Sd Crustaceans Cr Soya S Sesame Se Rate includes VAT. Please note that all menus are subject to seasonal change and 12.5% service charge.

**SHARING MENU
PLEASE CHOOSE
3 DISHES PER
COURSE
£75PP**

